

## CLAIM AMENDMENTS

The following listing of claims replaces all prior listings and versions of claims in this application:

1. (original) A flavor active compound obtainable by subjecting one or more peptides selected from the group consisting of Arg-Phe, Ala-Glu, Glu-Ala, Val-Ala, Phe-Glu, Thr-Leu, Tyr-Val, Val-Tyr, Pro-Val, Asp-Ala, Ala-Asp, Trp-Ala, Ala-Asp, Trp-Ala, Phe-Ala, Ala-Phe, Tyr-Ala, Ala-Tyr, Lys-Glu, Lys-Phe, Val-Lys, Val-Phe, Leu-Leu, and Met-Tyr to a Maillard reaction with reducing sugars under conditions sufficient to form the flavor active compound.
2. (Original) The compound according to claim 1, obtainable from the dipeptides Leu-Leu, Val-Tyr, Tyr-Val, Ala-Phe or Ala-Asp.
3. (Original) The compound according to claim 1, obtainable from the dipeptides Val-Phe or Val-Lys.
4. (Original) The compound according to claim 1, obtainable from the dipeptides Met-Tyr or Pro-Val.
5. (Original) The compound according to claim 1, wherein the reducing sugars include fructose, glucose, xylose, maltose, lactose, fucose, arabinose, galactose or rhamnose.
6. (Original) A food product, cosmetic product or pharmaceutical product containing a flavor effective amount of a flavor active compound according to claim 1.
7. (Original) The product of claim 6, in the form of a food product which comprises chocolate, milk, yogurt, pudding, ice cream, a beverage, baby food, a prepared food, or a pet food.
8. (Original) A process for preparing a flavor which comprises subjecting one or more peptides selected from the group consisting of Arg-Phe, Ala-Glu, Glu-Ala, Val-

Ala, Phe-Glu, Thr-Leu, Tyr-Val, Val-Tyr, Pro-Val, Asp-Ala, Ala-Asp, Trp-Ala, Ala-Asp, Trp-Ala, Phe-Ala, Ala-Phe, Tyr-Ala, Ala-Tyr, Lys-Glu, Lys-Phe, Val-Lys, Val-Phe, Leu-Leu, and Met-Tyr to a Maillard reaction with reducing sugars under conditions sufficient to form the flavor.

9. (Original) The process according to claim 8, wherein the reducing sugars comprise fructose, glucose, xylose, maltose, lactose, fucose, arabinose, galactose or rhamnose.

10. (Original) The process according to claim 8, wherein a chocolate flavor is obtained by subjecting one or more peptides selected from the group consisting of Leu-Leu, Val-Tyr, Tyr-Val, Ala-Phe, Ala-Asp, Val-Phe, Val-Lys, Leu-Leu and Val-Tyr to the Maillard reaction with the reducing sugars under conditions sufficient to produce the chocolate flavor.

11. (Original) The process according to claim 8, wherein a cocoa flavor is obtained by subjecting one or more peptides selected from the group consisting of Leu-Leu, Val-Tyr, Tyr-Val, Ala-Phe or Ala-Asp to the Maillard reaction with the reducing sugars under conditions sufficient to produce the cocoa flavor.

12. (Original) The process according to claim 8, wherein a caramel flavor is obtained by subjecting peptides selected from the group consisting of Val-Phe or Val-Lys to the Maillard reaction with the reducing sugars under conditions sufficient to produce the caramel flavor.

13. (Original) The process according to claim 8, wherein a bready flavor is obtained by subjecting peptides selected from the group consisting of Phe-Val or Lys-Glu to the Maillard reaction with the reducing sugars under conditions sufficient to produce the bready flavor.

14. (Original) The process according to claim 8, wherein a meat flavor is obtained by subjecting Met-Tyr to the Maillard reaction with the reducing sugars under conditions sufficient to produce the meat flavor.

15. (Original) The process according to claim 8, wherein the flavor is added to a food product, cosmetic product or pharmaceutical product.

16. (Original) The process according to claim 15, in the form or a food product which comprises chocolate, milk, yogurt, pudding, ice cream, a beverage, baby food, a prepared food, or a pet food.

17. (New) A flavor active compound obtainable by subjecting Arg-Phe to a Maillard reaction with fructose under conditions sufficient to form the flavor active compound.

18. (New) A food product containing a flavor effective amount of a flavor active compound according to claim 17.

19. (New) The product of claim 18, which includes chocolate.

20. (New) A process for preparing the flavor active compound of claim 17 which comprises subjecting Arg-Phe to a Maillard reaction with fructose under conditions sufficient to form the flavor.